



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**  
State Form 57480 (R2 / 4-25)  
INDIANA DEPARTMENT OF HEALTH  
FOOD PROTECTION DIVISION

Release Date

10 Days

Date

Time In

Time Out

Oct. 27 2016  
10 27

No. of Risk Factor/Intervention Violations

0

No. of Repeat Risk Factor/Intervention  
Violations

0

| Establishment            | Address                      | City/State            | Zip Code  | Telephone     |
|--------------------------|------------------------------|-----------------------|-----------|---------------|
| Marion C Mart<br>225-294 | 702 So. Washington Marion IN | Marion IN             | 46953     | 2607398556    |
| License/Permit #         | Permit Holder                | Purpose of Inspection | Est. Type | Risk Category |
|                          | Jasneet Kaur                 | Routine               | 1         | 1             |

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R  
COS=corrected on-site during inspection R=repeat violation

| Compliance Status                        |   | COS | R | Compliance Status                           | COS  | R |
|--|---|-----|---|---|--|---|
| <b>Supervision</b>                       |   |     |   |   |  |   |
| 1 IN OUT N/A N/O                         | Person in charge present, demonstrates knowledge, and performs duties                         |     |   | 17 IN OUT N/A N/O                           | Proper disposition of returned, previously served, reconditioned & unsafe food |   |
| 2 IN OUT N/A N/O                         | Certified Food Protection Manager   |     |   | 18 IN OUT N/A N/O                           | Proper cooking time & temperatures   |   |
| <b>Employee Health</b>                   |   |     |   |   |  |   |
| 3 IN OUT N/A N/O                         | Management, food employee and conditional employee; knowledge, responsibilities and reporting |     |   | 19 IN OUT N/A N/O                           | Proper reheating procedures for hot holding                                    |   |
| 4 IN OUT N/A N/O                         | Proper use of restriction and exclusion   |     |   | 20 IN OUT N/A N/O                           | Proper cooling time and temperature  |   |
| 5 IN OUT N/A N/O                         | Procedures for responding to vomiting and diarrheal events                                    |     |   | 21 IN OUT N/A N/O                           | Proper hot holding temperatures  |   |
| <b>Good Hygienic Practices</b>           |   |     |   |   |  |   |
| 6 IN OUT N/A N/O                         | Proper eating, tasting, drinking, or tobacco products use                                     |     |   | 22 IN OUT N/A N/O                           | Proper cold holding temperatures   |   |
| 7 IN OUT N/A N/O                         | No discharge from eyes, nose, and mouth   |     |   | 23 IN OUT N/A N/O                           | Proper date marking and disposition  |   |
| <b>Preventing Contamination by Hands</b> |   |     |   |   |  |   |
| 8 IN OUT N/A N/O                         | Hands clean & properly washed   |     |   | 24 IN OUT N/A N/O                           | Time as a Public Health Control; procedures & records                          |   |
| 9 IN OUT N/A N/O                         | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |     |   | <b>Consumer Advisory</b>                    |  |   |
| 10 IN OUT N/A N/O                        | Adequate handwashing sinks properly supplied and accessible                                   |     |   | 25 IN OUT N/A N/O                           | Consumer advisory provided for raw/undercooked food                            |   |
| <b>Approved Source</b>                   |   |     |   |   |  |   |
| 11 IN OUT N/A N/O                        | Food obtained from approved source  |     |   | <b>Highly Susceptible Populations</b>       |  |   |
| 12 IN OUT N/A N/O                        | Food received at proper temperature   |     |   | 26 IN OUT N/A N/O                           | Pasteurized foods used; prohibited foods not offered                           |   |
| 13 IN OUT N/A N/O                        | Food in good condition, safe, & unadulterated   |     |   | 27 IN OUT N/A N/O                           | Food additives: approved & properly used                                       |   |
| 14 IN OUT N/A N/O                        | Required records available: molluscan shellfish identification, parasite destruction          |     |   | 28 IN OUT N/A N/O                           | Toxic substances properly identified, stored, & used                           |   |
| <b>Protection from Contamination</b>     |   |     |   |   |  |   |
| 15 IN OUT N/A N/O                        | Food separated and protected  |     |   | <b>Conformance with Approved Procedures</b> |  |   |
| 16 IN OUT N/A N/O                        | Food-contact surfaces; cleaned & sanitized  |     |   | 29 IN OUT N/A N/O                           | Compliance with variance/specialized process/HACCP                             |   |

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

| Compliance Status                       |   | COS | R | Compliance Status                      | COS  | R |
|---|---|-----|---|--|--|---|
| <b>Safe Food and Water</b>              |   |     |   |  |  |   |
| 30                                      | Pasteurized eggs used where required                                    |     |   | 43                                     | In-use utensils: properly stored   |   |
| 31                                      | Water & ice from approved source  |     |   | 44                                     | Utensils, equipment & linens: properly stored, dried, & handled                    |   |
| 32                                      | Variance obtained for specialized processing methods                    |     |   | 45                                     | Single-use/single-service articles: properly stored & used                         |   |
| <b>Food Temperature Control</b>         |   |     |   |  |  |   |
| 33                                      | Proper cooling methods used; adequate equipment for temperature control |     |   | 46                                     | Gloves used properly   |   |
| 34                                      | Plant food properly cooked for hot holding                              |     |   | <b>Utensils, Equipment and Vending</b> |  |   |
| 35                                      | Approved thawing methods used   |     |   | 47                                     | Food & non-food contact surfaces cleanable, properly designed, constructed, & used |   |
| 36                                      | Thermometers provided & accurate  |     |   | 48                                     | Warewashing facilities: installed, maintained, & used; test strips                 |   |
| <b>Food Identification</b>              |   |     |   | 49                                     | Non-food contact surfaces clean  |   |
| 37                                      | Food properly labeled; original container                               |     |   | <b>Physical Facilities</b>             |  |   |
| <b>Prevention of Food Contamination</b> |   |     |   |  |  |   |
| 38                                      | Insects, rodents, & animals not present                                 |     |   | 50                                     | Hot & cold water available; adequate pressure                                      |   |
| 39                                      | Contamination prevented during food preparation, storage & display      |     |   | 51                                     | Plumbing installed; proper backflow devices  |   |
| 40                                      | Personal cleanliness  |     |   | 52                                     | Sewage & wastewater properly disposed  |   |
| 41                                      | Wiping cloths: properly used & stored                                   |     |   | 53                                     | Toilet facilities: properly constructed, supplied, & cleaned                       |   |
| 42                                      | Washing fruits & vegetables   |     |   | 54                                     | Garbage & refuse properly disposed; facilities maintained                          |   |
| <b>Person In Charge (Signature)</b>     |   |     |   | 55                                     | Physical facilities installed, maintained, & clean                                 |   |
| <b>Inspector (Signature)</b>            |   |     |   | 56                                     | Adequate ventilation & lighting; designated areas used                             |   |

Date:

10-27-25

Follow-up: YES NO (Circle one) Follow-up Date: